

MORNING FARE



CROISSANT EGG SANDWICH \$11.55

two over medium eggs, applewood smoked bacon, white cheddar cheese, avocado, chipotle aioli, croissant, breakfast potatoes or hash browns

MONTECRISTO \$11.55

ham, gruyére cheese, sourdough bread, powdered sugar, breakfast potatoes or hash browns

CHILAQUILES SUPREME \$14.55

pulled pork, two eggs your choice, corn tortilla chips, green salsa, avocado, cured red onions, sour cream, queso fresco, refried beans, french toast, powdered sugar

CHILAQUILES DE MOLE \$13.55 GF

two eggs your choice, corn tortilla chips, house mole, queso fresco, sour cream, red onion & cilantro, breakfast potatoes, refried beans

CHILAQUILES DE CHIPOTLE \$13.55 GF

two eggs your choice, corn tortilla chips, chipotle sauce with cream, queso fresco, cured red onion & cilantro, breakfast potatoes, refried beans

VEGAN BEET CHILAQUILES \$12.25 v, veg, gf

corn tortilla chips, chile ancho & beet sauce, cured red onion & cilantro, breakfast potatoes, black beans

TRADITIONAL CHILAOUILES \$12.55 GF

two eggs your choice, tortilla chips, red salsa, sour cream, queso fresco, refried beans, mexican rice

CHICHARRON EN SALSA VERDE \$14.55 GF

two eggs your choice, chicharron, salsa verde, refried beans, breakfast potatoes

PORK ENCHILADAS VERDE 13.55 GF

two over medium eggs, pulled pork, three corn enchiladas, creamy green salsa, queso fresco, avocado, mexican rice

CHILI VERDE BENEDICT \$13.25 GF

poached eggs, your choice of pulled pork or barbacoa style beef, pico de gallo, salsa verde hollandaise, queso fresco, sope tortilla, breakfast potatoes or hash browns

SMOKED SALMON BENEDICT \$14.55

poached eggs, smoked salmon, hollandaise sauce, capers, english muffin, black pepper, breakfast potatoes or hash browns

EL BURRITO \$11.55

scrambled eggs, applewood bacon, black beans, cheddar cheese, creamy green salsa, potatoes, spinach tortilla, breakfast potatoes or hash browns

SOY CHORIZO EGG BURRITO \$11.55 VEG

soy chorizo, black beans, jack cheese, cilantro, scallions, tomato, chipotle aioli, whole wheat tortilla, breakfast potatoes or hash browns

HUEVOS RANCHEROS \$11.55 VEG. GF

over medium eggs, corn tortilla, salsa ranchera, black beans, avocado, queso fresco, cilantro, breakfast potatoes or hash browns

AMERICAN BREAKFAST \$11.25

two eggs your choice, option of applewood smoked bacon, sausage or ham, choice of wheat, sourdough, or ciabatta bread, breakfast potatoes or hash browns

BREAKFAST SAUSAGE SANDWICH \$12.55

scrambled eggs, applewood smoked bacon, sausage patty, cheddar cheese, english muffin, maple syrup, breakfast potatoes or hash browns

VEGGIE OMELETTE \$12.55 VEG

eggs, zucchini, bell peppers, onions, spinach, squash, mushrooms, tomato, avocado, choice of wheat, sourdough or ciabatta bread, breakfast potatoes or hash browns

RAJAS CON CREMA OMELETTE \$13.55 veg

eggs, mozzarella cheese, sun dried tomatoes, rajas con crema, spinach, choice of wheat, sourdough or ciabatta bread, breakfast potatoes or hash browns

STEAK & EGGS \$16.75 GF

8oz. ny steak, two eggs your choice, grilled cherry tomatoes, onions, breakfast potatoes or hash browns



SUB: egg white \$1.75, seasonal fruit \$2.50 ADD: applewood smoked bacon \$3.75, roasted turkey breast \$3.75, ham \$3.75, sausage link \$3.75, pulled pork \$3.75, grilled chicken \$3.75, barbacoa style beef \$4.75, single pancake \$3.50, 2 egss \$5, avocado \$2.50



SERVED ALL DAY

Substitutions and prices may vary

FARMER'S SKILLET \$14.55 GF

scrambled eggs, pulled pork, applewood smoked bacon, black forest ham, bell peppers, scallions, avocado, breakfast potatoes, cheddar cheese

ORGANIC OATMEAL \$6.95 v, veg, gf

oatmeal, dried cranberry, green apple, sliced almonds, brown sugar

CRISPY CHICKEN & WAFFLE \$14.55

double battered chicken, fried egg, waffles, breakfast potatoes or hash browns

AGAVE FRENCH TOAST \$12.95

french toast, applewood smoked bacon, banana, blueberries, berry purée, powdered sugar, breakfast potatoes or hash browns

STRAWBERRY WAFFLE \$ 11.95 veg

waffle, strawberry jam, horchata ice cream & berries

LEMON RICOTTA PANCAKES \$11.95 veg

pancakes, citrus ricotta & honey

BAGEL & CREAM CHEESE \$4.55 VEG

choice of plain, jalapeño cheddar or everything bagel, cream cheese

AGAVE BERRY BAGEL \$ 6.95 VEG

berry bagel, cream cheese, strawberries, blueberries, agave nectar

AVOCADO TOAST \$9.95 VEG

french bâtard bread, one sunny side up egg, avocado, queso fresco, sliced red onions, micro cilantro, radishes

SMOKED SALMON BAGEL \$ 11.55

choice of plain, jalapeño cheddar or everything bagel, smoked salmon, cream cheese, cucumber, onions, capers, cracked pepper, breakfast potatoes or hash browns

AÇAI BOWL \$11.95 v, veg, gf

organic açai berry sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

PITAYA BOWL \$11.95 v, veg, gf

organic pitaya sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

MATCHA BOWL \$12.25 v, veg, gf

matcha organic sorbet, kiwi, mango, banana, almonds, coconut flakes, hemp seeds, agave syrup

ADD: peanut butter \$1.00, extra granola or coconut flakes \$0.50





V = VEGAN, VEG = VEGETARIAN, GF = GLUTEN FREINDLY



*Brunch served Saturdav & Sundav plus holidav

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MONTECRISTO \$11.55

ham, gruyére cheese, sourdough bread, powdered sugar, breakfast potatoes or hash browns

CHILAQUILES SUPREME \$14.55

pulled pork, two eggs your choice, corn tortilla chips, green salsa, avocado, red onions, sour cream, queso fresco, refried beans, french toast, powdered sugar

CHILAQUILES DE MOLE \$13.55 GF

two eggs your choice, corn tortilla chips, house mole, queso fresco, sour cream, cured red onion & cilantro, breakfast potatoes, refried beans

CHILAQUILES DE CHIPOTLE \$13.55 GF

two eggs your choice, corn tortilla chips, chipotle sauce with cream, queso fresco, cured red onion & cilantro, breakfast potatoes, refried beans

VEGAN BEET CHILAQUILES \$12.25 v, veg, gf

corn tortilla chips, chile ancho & beet sauce, cured red onion & cilantro, breakfast potatoes, black beans

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two eggs your choice, tortilla chips, red salsa, sour cream, queso fresco, refried beans, mexican rice

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two eggs your style, chicharron, salsa verde, refried beans, breakfast potatoes

PORK ENCHILADAS VERDE 13.55 GF

two over medium eggs, pulled pork, three corn enchiladas, creamy green salsa, queso fresco, avocado, mexican rice

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scrambled eggs, applewood bacon, black beans, cheddar cheese, creamy green salsa, potatoes, spinach tortilla, breakfast potatoes or hash browns

SOY CHORIZO EGG BURRITO \$11.55 VEG

soy chorizo, black beans, jack cheese, cilantro, scallions, tomato, chipotle aioli, whole wheat tortilla, breakfast potatoes or hash browns

HUEVOS RANCHEROS \$11.55 VEG. GF

over medium eggs, corn tortilla, salsa ranchera, black beans, avocado, queso fresco, cilantro, breakfast potatoes or hash browns

AMERICAN BREAKFAST \$11.25

two eggs your choice, option of applewood smoked bacon, sausage or ham, choice of wheat, sourdough, or ciabatta bread, breakfast potatoes or hash browns

BREAKFAST SAUSAGE SANDWICH \$12.55

scrambled eggs, applewood smoked bacon, sausage patty, cheddar cheese, english muffin, maple syrup, breakfast potatoes or hash browns

VEGGIE OMELETTE \$12.55 VEG

eggs, zucchini, bell peppers, onions, spinach, squash, mushrooms, tomato, avocado, choice of wheat, sourdough or ciabatta bread, breakfast potatoes or hash browns

RAJAS CON CREMA OMELETTE \$13.55 veg

eggs, mozzarella cheese, sun dried tomatoes, rajas con crema, spinach, choice of wheat, sourdough, or ciabatta bread, breakfast potatoes or hash browns

FARMER'S SKILLET \$14.55 GF

scrambled eggs, pulled pork, applewood smoked bacon, black forest ham, bell peppers, scallions, avocado, breakfast potatoes, cheddar cheese

STEAK & EGGS \$16.75 GF

8oz. new york steak, two eggs your choice, grilled cherry tomatoes, onions, breakfast potatoes or hash browns

SUB: egg white \$1.75, seasonal fruit \$2.50 ADD: applewood smoked bacon \$3.75, roasted turkey breast \$3.75, ham \$3.75, sausage link \$3.75, pulled pork \$3.75, grilled chicken \$3.75, barbacoa style beef \$4.75, single pancake \$3.50, 2 egss \$5, avocado \$2.50



*No longer bottomless - served as a bottle and fresh orange juice cara

ORGANIC OATMEAL \$6.95 v, veg, gf

oatmeal, dried cranberry, green apple, sliced almonds, brown sugar

CRISPY CHICKEN & WAFFLE \$14.55

double battered chicken, fried egg, waffle, breakfast potatoes or hash browns

AGAVE FRENCH TOAST \$12.95

french toast, applewood smoked bacon, banana, blueberries, berry purée, powdered sugar, breakfast potatoes or hash browns

STRAWBERRY WAFFLE \$ 11.95 veg

waffle, strawberry jam, horchata ice cream & berries

LEMON RICOTTA PANCAKES \$11.95 VEG

pancakes, citrus ricotta & honey

BAGEL & CREAM CHEESE \$4.55 veg

choice of plain, jalapeño cheddar or everything bagel, cream cheese

AGAVE BERRY BAGEL \$ 6.95 veg

berry bagel, cream cheese, strawberries, blueberries, agave nectar

AVOCADO TOAST \$9.95 VEG

french bâtard bread, one sunny side up egg, avocado, queso fresco, sliced red onions, micro cilantro, radishes

SMOKED SALMON BAGEL \$ 11.55

choice of plain, jalapeño cheddar or everything bagel, smoked salmon, cream cheese, cucumber, onions, capers, cracked pepper, breakfast potatoes or hash browns



AÇAI BOWL \$11.95 v, veg, gf

organic açai berry sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

PITAYA BOWL \$11.95 v, veg, gf

organic pitaya sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

MATCHA BOWL \$12.25 v, veg, gf

matcha organic sorbet, kiwi, mango, banana, almonds, coconut flakes, hemp seeds, agave syrup

ADD: peanut butter \$1.00, extra granola or coconut flakes \$0.50

AGAVE SALAD \$12.25 GF

grilled chicken, organic mixed greens, gorgonzola crumble, green apples, toasted walnuts, balsamic vinaigrette

AGAVE CHICKEN SANDWICH \$12.55

grilled chicken, avocado, chipotle aioli, tomatillo, pepper jack cheese, lettuce leaf, choice of wheat, sourdough, or ciabatta bread, served with marble potato salad

TURKEY CLUB \$12.55

roasted turkey, applewood smoked bacon, avocado, cheddar cheese, garlic aioli, lettuce leaf, choice of wheat, sourdough, or ciabatta bread, served with marble potato salad

AGAVE GRASS FED BURGER \$14.95

grass fed patty, caramelized onions, mushrooms, baby arugula, tomato, parmesan cheese, house 1000 island, brioche bun

CHICKEN TERIYAKI BOWL \$13.25

grilled chicken, broccoli, carrots, avocado, green onions, zucchini & sesame seeds, glazed teriyaki sauce, choice of white or brown rice

PORK BELLY TERIYAKI BOWL \$13.25

pork belly, broccoli, carrots, avocado, green onions, zucchini & sesame seeds, glazed teriyaki sauce, choice of white or brown rice

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SALADS

AGAVE SALAD \$12.25 GF

grilled chicken, organic mixed greens, gorgonzola crumble, green apples, toasted walnuts, balsamic vinaigrette

BAJA SALAD \$12.25 GF

grilled chicken, romaine, avocado, roasted corn, black beans, red onions, cheddar cheese, oregano vinaigrette

COBB SALAD \$12.25 GF

grilled chicken, organic mixed greens, applewood smoked bacon, hard boiled egg, blue cheese crumble, tomato, red onions, blue cheese dressing

NEW ASIAN SALAD \$12.25

grilled chicken, spring mix, red cabbage, shaved carrots, wonton fritters, mandarin segments, cucumbers, sesame seeds, asian vinaigrette

WRAPS - served with marble potato salad

ROASTED BROCCOLI WRAP \$12.25 VEG

roasted broccoli, garlic, lemon, spinach, mozzarella, hummus, spinach tortilla

BAJA OREGANO WRAP \$12.25

grilled chicken, black beans, tomato, romaine, oregano dressing, chipotle aioli, chipotle tortilla

TURKEY AVOCADO WRAP \$12.25

roasted turkey breast, avocado, romaine, tomato, applewood smoked bacon, ranch dressing, chipotle tortilla

SANDWICHES - choice of ciabatta, sourdough or wheat bread, and served with marble potato salad

GRILLED PESTO \$12.55

grilled chicken, pesto roasted bell peppers, tomatoes, mozzarella cheese, red onions, arugula

TUNA MELT \$12.55

albacore tuna, dill aioli, pepper jack cheese, roasted tomato, red onion, arugula

TURKEY CLUB \$12.55

roasted turkey breast, applewood smoked bacon, avocado, cheddar cheese, garlic aioli, lettuce leaf

BRIE CHEESE \$12.55

applewood smoked bacon, sliced pears, roasted tomato, arugula, blueberry butter

BLTA \$12.55

applewood smoked bacon, tomato, avocado, tomato aioli, lettuce leaf

BURGERS - served with sweet potato fries or french fries

AGAVE GRASS FED BURGER \$14.95

grass fed patty, caramelized onions, mushrooms, baby arugula, tomato, parmesan cheese, house 1000 island, brioche bun

TURKEY BURGER \$13.95

turkey patty, pesto aioli, lettuce leaf, tomato, onions, mozzarella cheese, brioche bun

CALI BURGER \$15.95

grass fed patty, guacamole, applewood smoked bacon, french fries, tomato, onions, mayo, cheddar cheese, brioche bun

IMPOSSIBLE BURGER \$14.25 v. veg

vegan impossible patty, tomato, onions, vegenaise, vegan cheese, lettuce leaf, brioche bun



TOGO & CATERING

*Substitutions and prices may vary

TERIYAKI BOWLS

served with broccoli, carrots, avocado, green onions, zucchini and sesame seeds, glazed teriyaki sauce, and choice of white or brown rice

CHOICE OF PROTEIN:

SALMON \$15.25

PORK BELLY \$13.25

CHICKEN \$13.25

TOFU \$12.95 v, veg

FRUIT BOWLS

ADD: peanut butter \$1.00, extra granola or coconut flakes \$0.50

AÇAI BOWL \$11.95 v, veg, gf

organic açai berry sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

PITAYA BOWL \$11.95 v, veg, gf

organic pitaya sorbet, organic granola, coconut flakes, seasonal berries, banana, kiwi, agave nectar

MATCHA BOWL \$12.25 v, veg, gf

matcha organic sorbet, kiwi, mango, banana, almonds, coconut flakes, hemp seeds, agave syrup

Agave offers full service catering, please call us or view our catering page online for more information - www.agavecoffeecafe.com/catering



Join us for "Local Beer & Interesting Wines" daily!

Try our sister restaurant SHAKE & MUDDLE located next door and open for Dinner - late night!



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ORGANIC LOCALLY ROASTED COFFEE & TEA



16 OZ OR 20 OZ

COFFEE	
AMERICANO	
CAPPUCCINO	\$4.05 \$4.55
LATTE	\$4.05 \$4.55
AGAVE MEXICAN MOCHA	\$4.95 \$5.45
WHITE MOCHA	\$4.75 \$5.25
DARK MOCHA	\$4.75 \$5.25
COLD BREW	\$4.25 \$4.75
NITRO COLD BREW	\$4.95 \$5.45
FRESH ORGANIC COFFEE	\$2.95 \$3.45
BLENDED DRINKS	
FLAN CARAMELICCINO	\$4.95 \$5.45
made with caramel	
NILLACCINO	\$4.75 \$5.25
made with vanilla	
MOCHACCINO	\$4.75 \$5.25
made with chocolate	
NON-COFFEE DRINKS	
MATCHA LATTE	\$5.25 \$5.75
SPICED CHAI LATTE	\$4.45 \$4.95
ORGANIC LOOSE LEAF TEAS	\$3.25 \$3.75
FRESH BREWED ICED TEA	\$2.95 \$3.45
BERRY TEA	\$5.25
HOT CHOCOLATE	
AGAVE HOT CHOCOLATE	\$3.75 \$4.25



DRINK SPECIALS



BRING IT HOME

*Mimosas are by the bottle with a fresh juice carafe for \$14.95

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SEASONAL DRINK SPECIALS

TOFFENUT NITRO COLD BREW WITH FOAM 16 oz \$5.45, 20 oz \$5.95 HONEY OAT LATTE 16 oz \$4.95, 20 oz \$5.45 LAVENDER MATCHA 16 oz \$5.45, 20 oz \$5.95 CAFE DE OLLA 16 oz \$3.45, 20 oz \$3.95

BLENDED SMOOTHIES

ADD: protein \$1.95

POWER PACK \$8.50 v, veg, GF protein powder, berries, banana, oats, almond milk

AGAVE GREEN CLEAN MACHINE \$8.50 v, veg, gf

kale, pineapple, spinach, cucumber, apple juice

THE HAPPY BERRY \$8.50 v, veg, GF chocolate, organic açaí berry, strawberry, banana, soy milk

PITAYA (DRAGON FRUIT) \$8.50 v, veg, GF pitaya, banana, strawberry, chocolate, almond milk

CHOCOLATE NUT \$8.50 v, vEG, GF protein powder, peanut butter, chocolate, banana, almond milk

MANGO TANGO \$8.50 v, veg, gf mango, strawberry, banana, apple juice

PINEAPPLE LOVE \$8.50 v, veg, GF banana, coconut, mango, pineapple juice

FROM THE BAR

MIMOSAS CARAFE* \$14.95 MÍ CHALADA \$8.50 MIMOSA FLIGHT \$13.50 BLOODY MARY \$9.50

BEER* - Corona, Pacifico, Modelo Especial, Lagunitas IPA, Sculpin IPA, Coronado Orange Wit, Heineken, Fat Tire

WINE* - WHITE | Chardonnay, Sauvignon Blanc, Rosé • RED | Cabernet, Merlot, Pinot Noir

*Availability and prices may vary

LOOKING FOR A LATE NIGHT BAR SPOT?

CHECK OUT OUR SISTER RESTAURANT SHAKE & MUDDLE...

IT'S RIGHT NEXT DOOR!



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THE KIDS MENU

AGAVE COFFEE & CAFE

Organic Locally Sourced Produce & Meats

ADD: two eggs \$5.00, seasonal fruit \$3.50, single pancake \$3.50, applewood smoked bacon \$3.75

UNICORN BREAKFAST \$7.95 VEG

yogurt, banana, granola, cereal, sugar cone, chocolate lashes

KIDS TRIO \$7.95

mini pancake, one egg your way, choice of sausage, applewood smoked bacon, or ham

GRILLED CHEESE AND FRUIT \$7.95 VEG

melted cheddar cheese, choice of toast, seasonal fruit

KIDS BURGER \$7.95

grass fed patty, cheddar cheese, mayo, breakfast potatoes

BURRITO Y PAPAS \$7.95

scrambled eggs, ham, cheddar cheese, breakfast potatoes



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Visit us agavecoffeecafe.com & follow us on Instagram @agavecoffeecafe

